VINI FANTINI

Fantini

Trebbiano D'Abruzzo DOC

Awards





VARIETY: Trebbiano D'Abruzzo

COLOR: White

PRODUCTION AREA: Ortona (CH), Abruzzo

VINEYARDS: The vineyards are situated around the town of Ortona, 230 meters on the sea level, on the Adriatic coast of the Abruzzo region. Facing west and south west, vines are planted on calcareous clay soils of a medium texture and trained on a pergola system.

VINIFICATION: Once the grapes were received at the winery, they were gently crushed and destemmed. After pressing, fermentation took place in stainless steel at 12°C in order to preserve the character of the fruit. The wine was then fined and filtered before bottling.

SENSORY FEATURES: Bright straw yellow color. A medium-bodied wine, quite intense and persistent, fruity and floral, with aromas of medlar, peach and orange blossom. Well-balanced, intense and persistent.

BEST SERVED WITH: It matches well with Risottos, herbed chicken, savoury pies and fish second course.

WINEMAKERS: Rino Santeusanio and Francesco De Santis

SERVING TEMPERATURE: 10-12°C

AWARDS:

- Luca Maroni 2021 and 2023: **92 points**
- James Suckling 2021: **89 Points**